

## SUBSTITUTE SPECIFICATION

F-9106

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### ABSTRACT

Method and control arrangement for terminating an accidental switch on of a deep fryer apparatus when it is not filled with oil, the apparatus comprises a vessel having closed bottom and sides, and a horizontally formed electric heating  
5 element for direct contact with the oil within the vessel. At one or more points of the inner space of the vessel the temperature is measured, by which the accidental switch on state of the apparatus is detected and terminated at the same time in such a way that a derivative of the temperature measured at the one or more  
determined points is defined. The heating power is automatically cut off to  
10 terminate switched on state when the value of the derivative exceeds a predetermined threshold value.